

OFFICE OF PUBLIC INSTRUCTION

PO BOX 202501 HELENA MT 59620-2501 www.opi.mt.gov (406) 444-3095 (888) 231-9393 (406) 444-0169 (TTY) Linda McCulloch Superintendent



THINK FOOD School Nutrition Programs December 2007

The Healthier Montana Menu Challenge

Does your foodservice do a great job serving healthy menus? The Healthier Menu Challenge Montana is recognition program which is based on the HealthierUS School Challenge criteria but does not require the 70 percent participation level and is open to all schools (not just elementary schools). It also allows schools to apply for an award for the breakfast program, lunch program, a la carte program or all three. The menu criteria are based upon the 2005 Dietary Guidelines and are a useful tool for all schools interested in planning healthy menus. This is a great opportunity to make your school the healthiest place possible and to achieve recognition for school foodservice outstanding program!

To learn more visit the Healthier Montana Menu Challenge Web page at http://www.opi.mt.gov/schoolfood/he althiermt.html.

information For more or for assistance in applying, contact the Montana Team Nutrition Program, Molly Stenberg, RD by telephone (406) 994-7217, or by e-mail stenberg@montana.edu.

LEFTOVER COMMODITIES

There are still a few commodities available for those schools that still have entitlement left. Enclosed with this letter is a list of what is available. All items are available on a first-come, first-served basis.



UPDATED SHIPPING SCHEDULE

An updated commodity shipping schedule is available on the OPI Food Distribution Web site at www.opi.mt.gov/schoolfood/foodDistN EW.html.

Due to maintenance work at the Tyson plant the USDA is behind in filling poultry orders. That has delayed our shipments of Chix, Brd 7 PC, Chix Diced and Chix, Fajita meat.

The Chix, Brd 7 PC and the Chix Diced have been moved from shipment 6 to shipments 8 and 10 respectively. All of the Chix, Fajita will be on shipment 10 instead of the two shipments that were originally scheduled.

We apologize for any inconvenience this may cause.

HEALTHY HOLIDAY TIPS

Here are a few tips to help you stay healthy this holiday season.

Exercise, even if it's less than usual. Just taking a walk can do a lot for your mental and physical health.

Place a priority on sleep. Everything is more manageable when you are rested. Adults require seven to nine hours of sleep per night in order to function optimally during the day. Plan for "winding down" time of at least 30 minutes before you go to bed. You will fall asleep sooner, and sleep more soundly.

Though the holidays are a time for traditions, don't try to do it all. Simplifying your holiday will reduce your stress. Rely on family to help with preparations.

Remember, too much sugar will rob you of energy rather than give you more.



Be realistic about your health goals during the holidays. Accept weight maintenance versus weight loss.

When it comes to holiday parties, try these strategies:

- ✓ Snack before you go;
- Don't skip meals to compensate for a party;
- ✓ Eat slowly and savor the flavor;
- ✓ Socialize away from the buffet;
- ✓ Take moderate portions of specialty foods you really love;
- ✓ Take a dish to pass you know is healthy; and
- ✓ Try spritzers or low calorie mixers, and limit alcohol.

LEFTOVER COMMODITIES November 9, 2007

Numbers represent the number of cases available

Apple Slices	8	Tomatoes, Diced 2
Apricots	116	Turkey Brst Deli 91
Bakery Mix	674	Veg Oil 143
Kidney Beans	32	
Pinto Beans	50	
Veggie Beans	211	
Ground Beef	44	
Beef Crumbles	85	
Carrots, Frz	296	
Cheese, Slc	932	
Ched Shred Y	728	
Mozz Lite Shred	191	
Cherries, Dried	862	
Chix Brd 7 Pc	84	
Corn	163	
Flour B	186	
Flour WW	5	
LFS Oil	172	
Peaches	15	
Peanut Butter	635	
Pork Patties	227	
Potato Wedges	258	
Potatoes, Oven	199	
Rotini	738	
Potato Rounds	192	
Salsa	407	
Shortening	679	
Spaghetti Sauce	194	
Strawberries, Slc	42	
Tomato Paste	21	ODI
Tomato Sauce	584	Prepared by the Office of Public Instruction PO Box 202501, Helena, MT 59620